Teacher Answer Key

Case Study

1. Active time is only the hands-on work, which really was about twenty minutes, while total time includes every waiting step such as the two-hour chill. Because a lab period is fixed at under fifty minutes, total time is the number that decides whether a dish is possible that day.

2. Reading forward would have exposed the two-hour refrigeration step in step six, which is the time bomb the reading warns about. It would also have let her confirm she had the pan, tools, and ingredients on the counter before starting, so she could have chosen a recipe that fit the period.

Multiple Choice

1. B

2. C

3. A

Matching

1-C, 2-A, 3-B, 4-E, 5-D

Fill-in-the-Blank

1) yield, 2) simmer, 3) creaming

Short Answer (Sample Responses)

Q1: The comma places the modifier after the ingredient, so the cook measures one cup of whole walnuts and chops that amount afterward. Written the other way, the nuts are chopped first and pack more densely into the cup, which yields noticeably more nuts.

Q2: Printed times assume an oven, pan, and kitchen that are not yours, and most home ovens run hot or cold by a wide margin. A cue such as edges pulling from the pan or a thermometer reading measures the food itself, so it stays accurate no matter whose equipment is used.

Q3: The fifteen minutes is only hands-on work such as mixing and shaping, while the three hours includes every unattended waiting step like chilling, rising, or roasting. The dish occupies three hours of the day even though the cook is busy for only a quarter hour of it.